

## CLAIMS

1. Water-free concentrate, consisting of ubiquinon Q<sub>10</sub>, a medium-chained triglyceride or triglyceride mixture,  $\alpha$ -lipoic acid and/or its derivatives, as well as one or more emulgators with HLB value between 9 and 19 permitted according to the food or drug laws.
2. Concentrate according to claim 1, in which the emulgator consists of a polysorbate.
3. Concentrate according to claim 2, in which the emulgator consists of a polysorbate 20 and/or polysorbate 80.
4. Concentrate according to claims 1 to 3, in which the  $\alpha$ -lipoic acid derivative is dihydrolipoic acid or dihydrolipoamide.
5. Concentrate according to one of the preceding claims, in which the medium-chained triglyceride is a light oil such as safflower oil or a mixture of caprylic acid and caprinic acid.
6. Concentrate according to one of the preceding claims, in which the ratio by weight of the polysorbate to the sum of the proportions by weight of the remaining ingredients amounts to about 4:1 to about 5.5 : 1.
7. Concentrate according to one of the preceding claims, in which the ratio by weight of ubiquinon to  $\alpha$ -lipoic acid lies between about 1: 1 and about 1:4.
8. Concentrate according to one of the preceding claims, which consists of about 85 w/w% of the polysorbates, about 3.3 w/w% of Q<sub>10</sub>, about 4 w/w% of  $\alpha$ -lipoic acid and about 10 w/w % of triglycerides.

9. Concentrate according to one of the preceding claims 1 to 7, which consists of about 5 w/w% of Q<sub>10</sub>, about 10 w/w% of  $\alpha$ -lipoic acid, about 4 w/w% of triglycerides and about 81 w/w% of polysorbate 80.
10. Concentrate according to one of the preceding claims 1 to 7, which consists of about 4 w/w% of Q<sub>10</sub>, about 8 w/w% of  $\alpha$ -lipoic acid, about 6 w/w% of triglycerides and about 82 w/w% of polysorbate 80.
11. Concentrate according to one of the preceding claims 1 to 7, which consists of about 5 w/w% of Q<sub>10</sub>, about 9 w/w%  $\alpha$ -lipoic acid, about 5 w/w% of triglycerides and about 81 w/w % of polysorbate 80.
12. Concentrate according to one of the preceding claims 1 to 7, which consists of about 2 w/w% of Q<sub>10</sub>, about 8 w/w% of  $\alpha$ -lipoic acid, about 6 w/w% triglycerides and about 84 w/w% polysorbate 80.
13. Method for production of a concentrate according to one of the preceding claims, in which at first a solubilizate is obtained from Q<sub>10</sub>, polysorbate 80 and a triglyceride, thereafter a solubilizate is obtained from  $\alpha$ -lipoic acid and polysorbate 80 or polysorbate 20 and subsequently Q<sub>10</sub> solubilizate is mixed with  $\alpha$ -lipoic acid solubilizate and stirred to yield a homogeneous mass.
14. Method according to 13, in which an  $\alpha$ -lipoic acid solubilsate is obtained at a temperature, for instance 100° C, which is higher compared to that temperature, for instance 85° C, at which Q<sub>10</sub> is solubilized, and both the solubilizates are mixed at a lower temperature of, for instance, 60° C.

15. Method according to claim 13 or 14, in which about 2, more practically about 1.8 parts of Q<sub>10</sub> solubilizate are mixed with about 1 part of  $\alpha$ -lipoic acid solubilizate.
16. Concentrate according to claim 1 to 12, which is added to a non-alcoholic drink in the ratio of one part of the concentrate to about 0.1 to up to about 5,000 parts of the drink.
17. Concentrate according to one of the claims 1 to 12, which is added to a milk product, vegetable oil or a similar foodstuff in the ratio of one part of the concentrate to about 0.1 to up to about 500 parts of the foodstuff.